

Taco Salad (serves 8)



Ingredients

- 3 lbs ground beef
- 1 yellow onion, diced
- 2 tomatoes, chopped
- 1 head lettuce, chopped
- 1 can Rotel diced tomatoes
- 8 pack flour tortillas
- 1 jar salsa
- 1 can yellow corn
- 1 bag Mexican blend cheese
- 8 oz sour cream
- 2 packs taco seasoning

If you have a deep fryer: Preheat it to 350 degrees. Place a flour tortilla in the oil and submerge it with a ladle. The hot oil should make the tortilla wrap around the ladle forming a bowl. Cook until golden brown.

If you are using an oven: Preheat the oven to 350 degrees. Place an oven safe bowl on a sheet pan and mold the tortilla around the bowl. Cook until golden brown.

Place half of the diced onion in a large skillet and cook until fragrant and see-through, then add the beef to the onion and add taco seasoning (chili pepper, cumin, oregano, paprika, onion salt, salt, pepper, dash of sugar, spritz of lemon or lime if handy). Add the can of Rotel to the taco meat and cook until the meat is browned. Simmer for 5 minutes.

Mix the corn into the salsa then stuff the tortilla bowl with the taco meat - add lettuce, tomato, onion, salsa, cheese, sour cream and serve.